



Enriched Unbleached All Purpose Flour

Bakery

Augason Farms offers a wide selection of baking mixes and baking items. Whether you're preparing baked goods from scratch or want a quick baking mix, we provide for your needs.

Enriched Unbleached All Purpose Flour

Augason Farms Enriched Unbleached All Purpose Flour is ideal for baking. It's enriched with vitamins and whitened to make the gluten stronger. Baking results are improved by the process. Breads turn out lighter, larger in volume, and finer textured.

Quick Oatmeal Bread

2 packages yeast
 1 1/2 cups boiling water
 1/3 cup shortening
 3 teaspoons salt
 5 1/2 cups Augason Farms Enriched Unbleached All Purpose Flour
 1/2 cup warm water
 1 cup Augason Farms Quick Rolled Oats
 1/2 cup honey
 2 unbeaten eggs
 Soften yeast in 1/2 cup warm water. In separate bowl combine 1 1/2 cups boiling water, oatmeal, shortening, honey and salt. Cool to lukewarm. Add softened yeast; mix well. Blend in eggs. Add flour, mix thoroughly until dough is blended. Place in a large greased bowl, turn once to grease surface; cover. Refrigerate for at least 2 hours. Shape in 2 loaves on floured surface. Place in greased loaf pans, cover. Let rise in warm place until double, about 2 hours. Bake at 375°F for 1 hour.

DIRECTIONS:

A high quality unbleached and enriched flour milled from a select blend of soft wheats.

Cranberry Oatmeal Drops

1 cup Augason Farms Enriched Unbleached All Purpose Flour
 1 1/2 cups Augason Farms Quick Rolled Oats
 1/2 teaspoon ground cinnamon
 1/4 teaspoon ground nutmeg
 1/2 cup butter, softened
 3/4 cup packed brown sugar
 1 egg
 1/4 cup milk
 1 teaspoon + 1/2 teaspoon orange zest, seperated
 1 teaspoon baking powder
 3/4 cup chopped cranberries
 1/4 cup chopped walnuts
 1 cup confectioners' sugar
 1/4 teaspoon vanilla extract
 2 tablespoons orange juice
 Sift together the flour, baking powder, cinnamon and nutmeg, set aside. In a medium bowl, cream butter and sugar. Stir in egg, milk and 1 teaspoon orange zest. Add dry ingredients, mix until well blended. Stir in quick oats, cranberries and nuts. Drop dough by tablespoons onto greased cookie sheets about 2" apart. Bake at 375°F for 10-12 minutes, until lightly browned. In a small bowl, stir together confectioners sugar, 1/2 teaspoon orange zest, and vanilla. Stir in orange juice, 1 tablespoon at a time until desired consistency is reached. Drizzle onto cooled cookies.
 Yield: 14 cookies.

Nutrition Facts			
Serving Size: 2 Tbsp (15g)			
Servings Per Container: 1,058			
Amount Per Serving			
Calories 50	Calories from Fat 0		
% Daily Value*			
Total Fat 0g	0%		
Saturated Fat 0g	0%		
Trans Fat 0g			
Cholesterol 0mg	0%		
Sodium 0mg	0%		
Total Carbohydrate 11g	4%		
Dietary Fiber 0g	0%		
Sugars 0g			
Protein 2g			
Vitamin A	0%	•	Vitamin C 0%
Calcium	0%	•	Iron 4%
*Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.			
	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram: Fat 9 Carbs 4 Protein 4			

00107-1011

INGREDIENTS: Wheat flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid.

Contains allergen: Wheat.

Processed in a plant that handles wheat, egg, dairy, soybean, peanut, cashew, walnut, and almond products.

Contains oxygen absorber. Discard immediately upon opening.

Shelf Life: Best when stored in a cool dry place at temperatures between 55° and 70° F (ideal humidity 15%). Sealed: to 10 years / Opened: to 1 year

Shelf life estimates are based on industry studies from sources deemed reputable. Since Augason Farms has no control over individual storage practices, they must disclaim any liability or warranty for particular results.

1058 SERVINGS
NET WT. 35 LBS (15.87 kg)